



TAPAS

LOS CLASSICOS

Spanish Cheese Board , membrillo, toasted Marcona almonds, piparras	25
Embutido Ibérico , toasted Marcona almonds, piparras	28
Paleta de Jamon Ibérico , toasted Marcona almonds, piparras	34
Pan con Tomate , Cantabrian anchovies, chives, Arbequina olive oil	15
Patatas Bravas , aioli, spicy tomato sauce, smoked paprika*	15
Fry Padrón Peppers , soy-sherry, toasted sesame seeds	13

DE LA HUERTA

Grilled Artichoke Hearts , Jamon Ibérico, infused Manchego & truffle cream	23
Kale Salad , Cabrales cheese, pear, roasted Marcona almonds, Sherry vinaigrette	18
Heirloom Tomatoes , confit piquillo peppers, green onions, olives, anchovies	17
Roasted Beets Carpaccio , green yogurt, toasted pistachio, togarashi chili flakes	17
Endive & Radicchio Salad , boquerones, Manchego cheese, toasted garlic breadcrumbs, orange vinaigrette	18
Stracciatella & Figs , Jamon Ibérico, cherry tomatoes, pistachios, olive oil	26

DE LA MAR

Cantabrian Anchovies & Boquerones , piquillo peppers, olives, piparras	17
Spanish Octopus , potato cream, smoked paprika, Arbequina olive oil	26
Steamed Mussels , chorizo, white wine and cherry tomatoes, fine herbs	24
Tuna Tartare , tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads*	26

CARNE

Steak Tartare , Dijon mustard, smoked paprika, sesame bread*	22
Roasted Bone Marrow , oxtail & caramelized onions, sesame bread	24
Grilled Spanish Chorizo , grilled green onions, chimichurri, sesame bread	19
Sobrasada Toast , chorizo spread, goat cheese, honey, chives	18
Jamon Ibérico Croquetas	16



PRINCIPALES

Honey-Spiced Duck Breast , parsnips, savory granola, apple beurre noisette*	39
Braised Short Ribs , boniato puree, pickled mushrooms & mustard seeds	38
Rib Eye , roasted baby potatoes, Padrón peppers*	41
NY Striploin 16oz , steak fries, garden salad, romesco sauce*	72
Pan Seared Branzino , potato cream, Bilbaína sauce, piparras	36
Seared Scallops , confit piquillo peppers, black olives & capers	37

ARROCES

MINIMUM FOR 2 PEOPLE

SEAFOOD RICE , scallops, mussels, shrimps & clams	24PP
LOBSTER & SEAFOOD RICE , lobster, scallops, mussels, shrimps & clams	27PP
BLACK PAELLA , seared scallops, shrimps, squid ink, aioli*	23PP
OXTAIL PAELLA , chickpeas, potatoes, green onions, black aioli*	24PP
ARTICHOKE AND WILD MUSHROOM PAELLA , onion aioli*	21PP



A non-discretionary 18% services charge will be added to guest check.
 *The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.

WINES BY THE GLASS

SPARKLING

Avinyo, Cava Brut Reserva, Catalonia, Spain, 2017	17
Avinyo, Cava Brut Reserva Rosado, Catalonia, Spain, 2021	18
Alberto Nani, Prosecco, Veneto, Italy NV	16

WHITES

Legado del Conde, Albarino, Rias-Baixas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	17
Trohe, Sauvignon Blanc, Litueche, Chile, 2023	17
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17

RED

La Tour Saint-Martin, Pinot Noir, Loire Valley, France, 2020	18
Viña Sastre, Tempranillo, Roble, Spain, 2020	17
La Zorra Teso, Rufete, Castilla y Leon, Spain, 2019	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020	17

ROSE

Ameztoi Txakolina, Field Blend Rose, Basque Country, Spain, 2020	17
Triennes, Garnache & Syrah, Rose, Provence, France, 2022	16

NON ALCOHOLIC

VOSS Still Water	8
VOSS Sparkling Water	8
Cold Pressed Juices	12
Lemonade	6
Iced Tea	6
Rolus Hydration	4
Red Bull Energy Drink/Sugar Free	6
Red Bull Watermelon Edition	6

SPECIALTY COCKTAILS 18

Sherry Twist, Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink peppercorn

Hibiscus Beauty, Ketel One infused hibiscus, St. Germain, fresh lemon, fresh ginger syrup

Mareva Espresso Martini, Ketel One Vodka, Borghetti cafe liqueur, nitro cold brew

Somehow Dirty, Neft Vodka infused olives, piparra juice, olive oil

She Said Yes, Contraluz Cristalino Mezcal, St Germain, berries shrub, fresh grapefruit juice, Peychaud

Mareva Margo, Milagro Tequila, fresh lime, simple, Tempranillo wine

Endless Passion, Don Julio Blanco, Chinola passion fruit, fresh orange, fresh lime, milk clarified

Gintonic, Aczu Gin, oloroso, citrus oleo saccharum, fresh herbs, homemade tonic blend

Not Too Fashioned, Bulleit Bourbon infused coffee & banana, chocolate bitters, banana oleo saccharum

VERMOUTH FLIGHT 17

Carpano Bianco, Carpano Bitter, Antica Formula, Punt e Mes

SANGRIA 17/LARGE FORMAT 62

Red, red wine, Punt e Mes Vermouth, mint and berries

White, white wine, Carpano Bianco Vermouth, peach, green apples, pineapple, ginger

Sparkling, Avinyo Cava, Carpano Bianco Vermouth, bubbles, and citrus

BEER 8

IMPORTED

Estrella DAMM **(Draft)**

Estrella Inedit

Stella Artois

Corona

Heineken

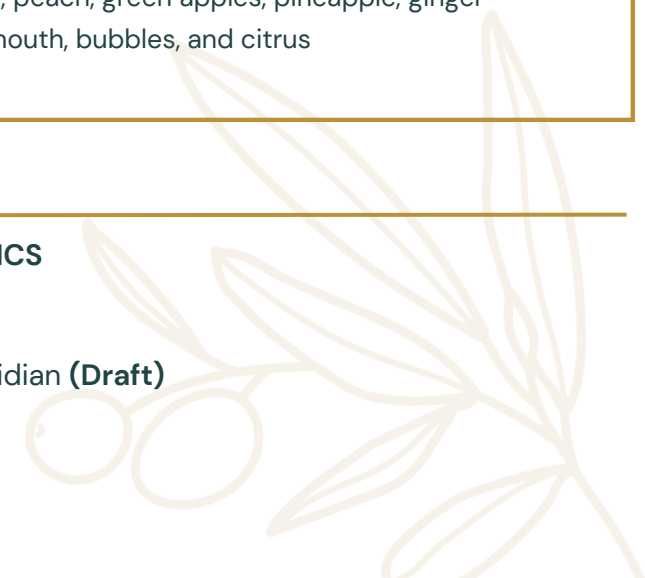
LOCALS/DOMESTICS

La Rubia **(Draft)**

Jai Alai **(Draft)**

Funky Buddha Floridian **(Draft)**

Bud light





Postres \$12

Manchego Cheese Flan

red bell pepper compote, crispy tuile

Tarta de Santiago

orange & strawberries compote, rosemary cream

Caramelized Torrija Brioche

coconut ice cream, pink guava foam

Dark Chocolate Ganache

olive oil, toasted bread and more

Burnt Basque Cheesecake

blackberry hibiscus compote

Pick Me Ups \$18

Mareva Espresso Martini

Ketel One Vodka, Borghetti caffè, nitro cold brew

Carajillo

Licor 43, Umbria espresso coffee

Nuts Allergies

Frangelico hazelnut liqueur, Umbria espresso coffee

Sherry Wines \$12

El Maestro Sierra Oloroso

Palomino 15 years, Jerez, Spain

La Cigarrera Manzanilla

Palomino 4 years, Jerez, Spain

Moscatel Dorado, Cesar Florido

Moscatel, Jerez, Spain

Coffee

Espresso	6
Latte	7
Cappuccino	7
Umbria American Coffee	5
Hot Tea	6

(English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine, Turmeric Ginger)